

# Adella

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## Small Plates

### Mixed Olive Medley 6

Multicolor Cerignola, Alfonso, Gaeta, Amfissa

### Figs In A Blanket 12

Roasted Black Mission Figs Stuffed with Herbed Goat Cheese  
Wrapped in Serrano Ham

### Deviled Egg Duo 9

Sriracha-Infused with Blackening Spice  
Traditional with Julienned Red Peppers

### Oysters 2.50 each (Minimum 6)

Chardonnay Mignonette, House-Made Cocktail Sauce

### Shrimp Cocktail 13

### Adella Seafood Platter 26

6 Oysters, 6 Clams, 4 Shrimp Cocktail

### Autumn Kale and Fuji Apple Salad 13

Dinosaur Kale, Toasted Almond Slivers, Gorgonzola Cheese,  
Apple Cider Vinaigrette

### Classic Caesar Salad 10

Parmesan Crisps, Herbed Crouton

### Burrata

Beets and Candied Walnuts 15

House-Cured Duck Prosciutto, Concord Grape Reduction,  
Micro Basil, Course Black Sea Salt 18

### Tuna Tartare 15

Mashed Avocado, Red Pepper Coulis, Mandolined Potato

### Steak Tartare 14

Shallots, Cornichon, Toast Points

### Octopus Carpaccio 15

Pickled Beech Mushrooms, Micro Cilantro, Course Sea Salt

### Blue Doll Pumpkin Soup 10

Toasted Pumpkin Seeds, Chantilly Cream, Bacon Lardons

### Meatballs 12

San Marzano Tomato Sauce, Pecorino Romano

### Mussels 15

White Wine, Shallots, Tomato, Garlic Toast Points

### Shrimp al Ajillo 14

Garlic, Paprika Oil, Fresh Herbs

### Cataplana de Mariscos 17

Shrimp, Mussels, Little Neck Clams, Smoked Chorizo,  
Fingerling Potatoes, Garlic, Shallots, White Wine

### Truffle Mac & Cheese 15

Gruyere, White Truffle Oil

### Deconstructed BLT Salad 16

Double-Smoked Slab Bacon, Heirloom Tomatoes  
Aged Tickler Cheddar

### Four Meat Lasagna 18

Veal, Pork, Beef, & Sausage

Mozzarella, Pecorino Romano, & Herbed Ricotta  
San Marzano Tomato Sauce

### R.L. Irwin Mushroom Medley 17

Best Mushrooms in the East - Fall Chef's Selection:  
Royal Trumpet, Lobster, Brown Hon-Shimeji, Oyster, Maitake  
Savory Herbs, Red Wine Reduction, Served over Kale

### Crostini Flight 16

Herbed Goat Cheese & Marinated Peppers

Brie, Pickled Pear, & Homemade Fig Jam

House-cured Duck Prosciutto, Apricot Jam, Stracchino

## Flatbreads

Smoked Mozzarella, Fig, & Prosciutto 16

Brie, Tomato, Spinach, & Mushroom 15

Jack Cheese, Italian Sausage, & Tomato 15

## Dessert

Homemade Bread Pudding 9

Seasonal Ingredients, Crème Anglaise, Homemade Whipped Cream

## Coffee

Espresso 3 Double 4 Latte & Cappuccino 5 Americano 3